

**AUSTIN
RESTAURANT
WEEK**

The Carillon

Appetizers *(choose one)*

WHITE BEAN SOUP

Smoked Scallop, Oven Dried Grapes

HAMACHI CRUDO

Hazelnuts, Currants, Ponzu

TUNA TARTARE

Granny Smith Apples, Marcona Almonds, Pistou

ORGANIC MIXED GREENS SALAD

ShortRib Croutons, PureLuck Goat Cheese, Candied Walnuts, Sherry –Dijon Vinaigrette

BABY ICEBERG SALAD

Apple Smoked Bacon, Maytag Bleu Cheese, Chervil Ranch Dressing

PRINCE EDWARD ISLAND MUSSELS

Thai Red Curry, Pineapple, Cilantro

CRISP PORK BELLY

Diablo Glaze, Asian Pear Salad, Fried Mint

PAN SEARED SCALLOPS

Chantrelle Mushrooms, Herb Salad

DUCK CONFIT RAVIOLI

Celery, Sunflower Sprouts, Consomme

LOBSTER RISOTTO

Cremini Mushrooms, Sorrel, Lemon Oil

.....

Entrées *(choose one)*

PAN SEARED HAWAIIAN SNAPPER

Raw Cauliflower, Cherry-Pine Nut Chutney, Brown Butter Yogurt

MISO MARINATED MERO

Wilted Spinach, Matsusake Mushrooms, Carrot-Apple Reduction

OVEN ROASTED NAIRAGI

Caponata, Three Cheese Tortellini, Oregano Herb Broth

CORAL SEA PRAWN CONFIT

Potato Terrine, Leeks, Horseradish, Tomato Vinaigrette



rare



The Greensheet

NEW AMSTERDAM.

HERB BUTTER BAKED CHICKEN BREAST

Green Bean Casserole, Garlic Mashed Potatoes, Meyer Lemon Buerre Blanc

DUCK BREAST

Dried Fruit Quinoa, Braised Cabbage, Huckleberry Demi

OLIVE OIL POACHED PRIME BEEF TENDERLOIN

Fingerling Potato Puree, Artichoke Salad, Peppercorn Sauce

BRAISED BEEF SHORT RIBS

Apricot Glaze, Asparagus, Celery Root Puree, Black Pepper Gastrique

TEXAS COFFEE RUBBED DRY AGED NEW YORK STRIP

Roasted Parsnips, Candied Garlic, Mesquite Syrup

.....

Desserts *(choose one)*

CARDAMOM CRÈME BRULEE

Mixed Berries

GOAT CHEESE CHEESECAKE

Huckleberry Compote, Salted Caramel

GUANAJA CHOCOLATE TERRINE

Crystallized Cilantro, Burnt Orange Reduction, Coriander Cream

BERRIES AND CREAM

Demerara Sugar, Devonshire Cream

CHERRY VANILLA BREAD PUDDING

Goats Milk Vanilla Bean Gelato, Brandy Syrup

\$35 per person